



Thomas Fogarty

2007 PINOT NOIR

RAPLEY TRAIL "M" BLOCK

ESTATE VINEYARD

SANTA CRUZ MOUNTAINS

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ABOUT FOGARTY

Few wine regions on earth can match Santa Cruz Mountains' climates, soils and vertigo-inspiring views. Set high in the mountains overlooking California's Silicon Valley, the Thomas Fogarty Winery has been making single-vineyard Pinot Noir, Chardonnay, Merlot and Cabernet from the SCM appellation since 1981. Fogarty's two estates are divided into micro-vineyards, ranging from .25 to 5.25 acres, based on soil and topography. All are maritime (10-18 miles to Pacific), cool-climate (Regions I and II), high-elevation (1600-2300 feet), low yielding (1-3 tons per acre) and mountainous. The winery was founded by Dr. Thomas Fogarty, a Stanford cardiovascular surgeon and world-renowned inventor.

WINEMAKING

We have been tirelessly refining the winemaking practices for our SCM Pinot Noir. This vintage represents the culmination of our efforts and is representative of the emerging style of Fogarty Pinot Noir. We ferment all of our Pinot Noir in small lots, ranging from .5-3 tons. We utilize between 25-50% whole clusters and ferment the wines without the addition of yeast. Our maceration period lasts from 14-21 days, including a 3-7 day cold soak. We separate the press fraction at the press, this allows us to decide on its inclusion at a later date. We age our Pinot Noir in 3 year air dried French Oak from the forests of Bertranges, Allier and Tronçais. The 2007 "M" Block rested in 66% new oak for 18 months. Bottled unfiltered.

VINTAGE

2007, ahh the memories. What a vintage! The statement 'Vintage of the Century' is thrown about far too often, but 2007 certainly is in the running. Moderate temperatures and a light crop were the primary factors in the success of the vintage. The wines really seemed to make themselves. Moderate alcohol, good acidity and tannin levels combined with fantastic concentration are the hallmarks of this superlative vintage. The wines should drink well in their youth but seem to be great candidates for aging.

VINEYARDS

The Rapley Trail Vineyard was planted in 1981, consisting of six continuous acres of Pinot Noir vines on our Estate's rugged southeastern slopes. It has long been the backbone of our past "Estate Reserve" Pinot Noir, but beginning in 2002 we have begun to bottle portions of the vineyard separately. This "deconstruction", if you will, of the vineyard as a whole is based upon the model of Burgundy, home of the world's finest Pinot Noir wines. There, as in our vineyard, unique aspects and interactions of soil and climate account for grapes whose very flavor is a direct product of where they are grown; this is the essence of the terroir.

The "M" block sits just above the "B" Block moving from the bottom to the top of the Rapley Trail Vineyard. The soil is even more shallow and rocky, and the exposure lends itself to less heat. These factors contribute to a much different flavor profile; think black fruits, pepper, forest floor and tree bark. It often produces a tightly wound, structured Pinot Noir.

TASTING NOTES

The "M" block is our most structured Pinot Noir. It requires decanting or vigorous aeration for youthful enjoyment. It is designed for mid-long term cellaring, in the 5-12 year range. With proper decanting the black Rapley fruit and spice are apparent; redwood forest and violet flavors add interest and accent. This is an "M" for the ages, one of our most age-worthy wines ever!

TECHNICAL DATA

WINEMAKING TEAM:

Michael Martella and Nathan Kandler

VINEYARDS:

100% Rapley "Trail Vineyard "M" Block

DISTANCE TO THE OCEAN:

10 Miles

ELEVATION/ EXPOSURE:

1600 Feet/ Southeastern

CLIMATE:

Cool, Mountain, Maritime

SOILS:

Gazos loam, Fractured Shale

FINISHED ALCOHOL:

13.7%

ACID/PH:

.57/3.8

OAK TREATMENT:

100% French 18 Months, 66% New Oak

TOTAL PRODUCTION:

75 cases

PRE-RELEASE DATE:

March 28, 2009

RETAIL PRICE:

\$68.00